

**WEST**

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L1: Entry 1 of 2

File: JPAB

Mar 2, 1992

PUB-NO: JP404066069A  
DOCUMENT-IDENTIFIER: JP 04066069 A  
TITLE: PRODUCTION OF SEASONING

PUBN-DATE: March 2, 1992

## INVENTOR-INFORMATION:

NAME

COUNTRY

KURODA, MOTOHISA

UEDA, YOICHI

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

AJINOMOTO CO INC

APPL-NO: JP02179287

APPL-DATE: July 6, 1990

INT-CL (IPC): A23L 1/231

## ABSTRACT:

PURPOSE: To obtain high-quality roast meat flavor seasoning having excellent stability by adding a saccharide to yeast essence containing a specific amount of a sulfur-containing compound such as glutathione and heat-treating the essence in the absence of fats.

CONSTITUTION: Yeast essence containing a fixed amount (2-20wt.% based on essence) of a sulfur-containing compound such as glutathione, cysteine or glutamylcysteine is blended with a saccharide and optionally an amino acid and heat-treated in the absence of fats at 70-180°C for 10-180 minutes.

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L1: Entry 2 of 2

File: DWPI

Mar 2, 1992

DERWENT-ACC-NO: 1992-120666

DERWENT-WEEK: 199928

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TITLE: Roast meat flavoured seasoning prodn. - by heating extract contg. glutathione, cysteinglutamyl cysteine and opt. saccharide and aminoacid, in the absence of fat

PATENT-ASSIGNEE: AJINOMOTO KK (AJIN)

PRIORITY-DATA: 1990JP-0179287 (July 6, 1990)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 04066069 A	March 2, 1992		006	
JP 2903659 B2	June 7, 1999		008	A23L001/231

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 04066069A	July 6, 1990	1990JP-0179287	
JP 2903659B2	July 6, 1990	1990JP-0179287	
JP 2903659B2		JP 4066069	Previous Publ.

INT-CL (IPC): A23L 1/23; A23L 1/231

ABSTRACTED-PUB-NO: JP 04066069A

## BASIC-ABSTRACT:

Enzyme extract contains 2-20 wt.% glutathione, cysteine or glutaminmyl cysteine per extract. Saccharide and if necessary, aminoacid are added to the extract. The extract is heated in absence of fat at 70-180 deg.C for 10-180 mins.

USE - The method produces the roast meat flavour-like seasoning.

ABSTRACTED-PUB-NO: JP 04066069A

## EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/1

DERWENT-CLASS: D13

CPI-CODES: D03-H01C;